

RAGÙ

Festive sharing Menu - £50

Focaccia, balsamic vinegar of Modena, Congedi extra virgin olive oil *

Roman artichoke fritti, aioli *

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Hand dived Devon scallop, fregula Sarda, Calabrian chilli butter, gremolata *

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Cavatelli, wild mushroom, truffled pecorino *

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Ashton Court venison cooked over fire, bone marrow brown butter, gorgonzola dolce, aged balsamic vinegar of Modena **

Bitter leaves, Decana pear, white balsamic, pistachio **

Crispy potatoes, rosemary & confit garlic **

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Robiola Rochetta, fig mostarda, black grapes, focaccia crostini **

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Tiramisu, orange, nutmeg, cocoa **

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